

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) A liquid product, which is water- or milk-based and ~~which~~ comprises living micro-organisms, ~~characterised in that the liquid product has~~ having a shelf-life of at least 1 month at 10°C, during which period at least one characteristic chosen from the group consisting of ~~the pH of the product decreases~~ decreasing less than 2 points and ~~or the~~ an amount of living bacteria ~~decreases~~ decreasing less than 2 log-units occurs and which is free of carbohydrates that can be metabolised by the micro-organisms.

Claim 2 (currently amended) The product according to Claim 1, ~~which is characterised in that it comprises~~ comprising a component selected from the group consisting of milk proteins, lactose, ~~and/or other milk or~~ and milk-derived solids.

Claim 3 (currently amended) The product according to Claim 1 ~~or 2~~, wherein the micro-organisms do not ~~cannot~~ use lactose as a nutrient.

Claim 4 (currently amended) The product according to Claim 1, wherein the micro-organism is a strain selected from the group of genders consisting of *Lactobacillus*, *Bifidobacterium*, *Streptococcus*, *Lactococcus*, *Enterococcus* and mixtures of same ~~these~~.

Claim 5 (currently amended) The liquid product according to Claim 1, wherein the shelf life of the product is at least 1 month at 20°C during which period the product experiences a decrease in pH of less than 2 points and during which the loss of living bacteria is less than 2 log-units.

Claim 6 (currently amended) The product according to Claim 1 ~~any of the preceding Claims~~, wherein the micro-organism is a probiotic.

Claim 7 (currently amended) The ~~liquid-product according to Claim 1~~any of the preceding Claims, which hashaving, at ~~the a~~beginning of the shelf life, a pH of 4 or greater~~above~~.

Claim 8 (currently amended) A method for manufacturing a liquid, water- or milk-based delivery system for micro-organisms, ~~which is shelf stable for at least 1 month at 10°C, the method comprising the steps of:~~

fermenting a medium to obtain a biomass of living micro-organisms, and

adding the biomass to a water-based liquid which is free of carbohydrates that can be metabolised by the micro-organism.

Claim 9 (original) The method according to Claim 8, wherein the step of fermenting a medium is conducted for at least 7 hours at above 30°C.

Claim 10 (currently amended) A method for providing to a consumer living micro-organisms in a water- or milk based liquid, the method comprising the step of administering to a consumer ~~the a product according to any of Claims 1-3~~which is water- or milk-based and comprises living micro-organisms, having a shelf-life of at least 1 month at 10°C, during which period at least one characteristic chosen from the group consisting of a pH of the product decreasing less than 2 points and an amount of living bacteria decreasing less than 2 log-units occurs and which is free of carbohydrates that can be metabolised by the micro-organisms.

Claim 11 (currently amended) A method of producing Use ofmicro-organisms in water- or milk based liquid, shelf-stable products comprising the steps of using living micro-organisms, having a shelf-life of at least 1 month at 10°C, during which at least one characteristic chosen from the group consisting of a pH of the product decreasing less than 2 points and an amount of living bacteria decreasing less than 2 log-units occurs and which is free of carbohydrates that can be metabolised by the micro-organisms.

Claim 12 (original) A liquid product, providing benefits of living probiotics, whereby the product can be stored at temperatures above 10°C for at least one month.

Claim 13 (currently amended) A method for providing to an individual benefits of living probiotics, the method comprising the step of ~~administering~~providing to the individual living micro-organisms, having a shelf-life of at least 1 month at 10°C, during which at least one characteristic chosen from the group consisting of a pH of the product decreasing less than 2 points and an amount of living bacteria decreasing less than 2 log-units occurs and which is free of carbohydrates that can be metabolised by the micro-organisms~~the product according to any of Claims 1-7 or 12.~~

Claim 14 (currently amended) A method for distributing living micro-organism in a consumable form, the method comprising the steps of distributing ~~a the product according to any of Claims 1-7 or 12~~which is water- or milk-based and comprises living micro-organisms, having a shelf-life of at least 1 month at 10°C, during which at least one characteristic chosen from the group consisting of a pH of the product decreasing less than 2 points and an amount of living bacteria decreasing less than 2 log-units occurs and which is free of carbohydrates that can be metabolised by the micro-organisms.